



Australian Government

Department of Education, Employment and Workplace Relations

HLTFS205C Perform kitchenware washing

Release: 1

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Modification History

Not Applicable

Unit Descriptor

Descriptor

This unit of competency describes the skills and knowledge required to stack, wash, dry and store dishes, kitchenware and associated implements

Application of the Unit

Application

Work is usually performed within a prescribed range of functions involving known routines and procedures

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Pre-requisite unit

This unit must be assessed after successful achievement of pre-requisite:

- HLTFS207C Follow basic food safety practices

Employability Skills Information

Employability Skills

This unit contains Employability Skills

Elements and Performance Criteria Pre-Content

Elements define the essential outcomes of a unit of competency.

The Performance Criteria specify the level of performance required to demonstrate achievement of the Element. Terms in italics are elaborated in the Range Statement.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

1. Prepare to wash dishes and associated items

- 1.1 Sort and stack dishes and items safely
- 1.2 Load dishwasher safely and correctly
- 1.3 Use correct amount of dishwashing liquid/powder
- 1.4 Set the correct cycle of the dishwasher
- 1.5 Dispose of waste hygienically

ELEMENT**PERFORMANCE CRITERIA****2. Wash and dry dishes**

- 2.1 Wash dishes and other items safely and at the correct temperature
- 2.2 Use correct washing implements
- 2.3 Remove stains from pots and pans in the washing process
- 2.4 Follow temperature standards according to food regulations
- 2.5 Wash and disinfect dishes
- 2.6 Use correct drying method

3. Store dishes

- 3.1 Take dry dishes and other items to storage area and stack safely
- 3.2 Dispose of cracked, chipped or broken dishes appropriately

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This describes the essential skills and knowledge and their level required for this unit.

Essential knowledge:

The candidate must be able to demonstrate essential knowledge required to effectively do the task outlined in elements and performance criteria of this unit, manage the task and manage contingencies in the context of the identified work role

This includes knowledge of:

- Infection control policy and procedures
- OHS work practices relevant to the specific workplace and in accordance with relevant state/territory/national legislation
- Temperature requirements for hand and machine washing, rinsing and drying

Essential skills:

It is critical that the candidate demonstrate the ability to

- Wash, dry and store dishes according to organisation procedures
- Operate dishwasher safely and in accordance with manufacturer's recommendations

In addition, the candidate must be able to effectively do the task outlined in elements and performance criteria of this unit, manage the task and manage contingencies in the context of the identified work role

This includes the ability to:

- Apply problem solving skills - the ability to use available resources and prioritise workload
- Demonstrate safe handling and chemical usage practices
- Take into account opportunities to address waste minimisation, environmental responsibility and sustainable practice issues
- Use equipment for dish washing
- Use literacy, numeracy and oral communication skills required to fulfil the position in a safe manner as specified by the health care facility

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the Performance Criteria, Required Skills and Knowledge, the Range Statement and the Assessment Guidelines for this Training Package.

Critical aspects for assessment and evidence required to demonstrate this competency unit:

- The individual being assessed must provide evidence of specified essential knowledge as well as skills
- Observation of workplace performance is essential for assessment of this unit
- Consistency of performance should be demonstrated over the required range of workplace situations

Context of and specific resources for assessment:

- Assessment should replicate workplace conditions as far as possible
- Where, for reasons of safety, access to equipment and resources and space, assessment takes place away from the workplace, simulations should be used to represent workplace conditions as closely as possible
- Resources essential for assessment include:
 - Relevant policies and procedures manuals
 - Other documentation relevant to the work context such as, instructions for the use of equipment, specific instructions for staff

Method of assessment

- Observation in the work place (if possible)
- Written assignments/projects
- Case study and scenario as a basis for discussion of issues and strategies to contribute to best practice
- Questioning
- Role play simulation
- Supporting statement of supervisor(s)
- Authenticated evidence of relevant work experience and formal training

EVIDENCE GUIDE

- Access and equity considerations:*
- All workers in the health industry should be aware of access and equity issues in relation to their own area of work
 - All workers should develop their ability to work in a culturally diverse environment
 - In recognition of particular health issues facing Aboriginal and Torres Strait Islander communities, workers should be aware of cultural, historical and current issues impacting on health of Aboriginal and Torres Strait Islander people
 - Assessors and trainers must take into account relevant access and equity issues, in particular relating to factors impacting on health of Aboriginal and/or Torres Strait Islander clients and communities

Range Statement

RANGE STATEMENT

The Range Statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Add any essential operating conditions that may be present with training and assessment depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts.

RANGE STATEMENT

Kitchenware may include:

- Crockery
- Cutlery
- Utensils
- Pots and pans
- Removing stains from pots and pans may require pots and pans to be scrubbed by hand, soaked and/o re-washed
- Washing may be by hand or in a dishwashing machine
- Standards of hygiene for washed and finished kitchenware will be determined by organisation policy and food regulations

Unit Sector(s)

Not Applicable